Pear Saison

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(71.4%)*	82 %	4
Adjunct	Pszenica niesłodowana	1 kg *(14.3%)*	75 %	3
Grain	Viking Wheat Malt	0.5 kg *(7.1%)*	83 %	5
Grain	Płatki owsiane	0.5 kg *(7.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	40 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP590	Ale	Slant	300 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.